

What is claimed is:

1. A method for adding a heat-sensitive active material, such as an enzyme or antibody, to a composition, the method including the steps of:

- (a) providing a tablet including the active, the tablet being coated;
- (b) placing the composition into a container;
- (c) adding the tablet to the container; and
- (d) heating the container including the composition and the tablet to, or above, a temperature capable of denaturing the active;

whereby the tablet dissolves slowly enough that at least some of the active is not denatured and imparts a beneficial effect to the composition.

2. A method for adding a device containing an active to a food or cosmetic composition, the method including the steps of:

- (a) heating a composition to or above a temperature capable of denaturing the active; and
- (b) adding the device to the composition.

whereby the device dissolves slowly enough in the composition so that at least some of the active is not denatured and imparts a beneficial effect to the composition.

3. The method of claim 2 wherein the active is an enzyme.

4. The method of claim 2 wherein the composition is heated to or above the denaturing temperature after the device is added to the composition.

5. The method of claim 2 wherein the device is added to the composition when the composition is at or above the denaturing temperature.

6. The method of claim 2 that further comprises the steps of placing the composition into a container and sealing the container.

7. The method of claim 6 wherein the composition is added to the container while the composition is at or above the denaturing temperature.

5 8. The method of claim 6 wherein the device is added to the composition after the composition is placed in the container.

9. The method of claim 6 wherein the device is added to the container prior to the composition being placed in the container.

10. The method of claim 2 wherein the active is an antibody.

10 11. The method of claim 3 wherein the active is a lactose-converting enzyme.

12. The method of claim 2 wherein the active is a vitamin.

13. The method of claim 2 wherein the device includes an exterior coating.

14. The method of claim 2 wherein the composition is a food.

15 15. The method of claim 11 wherein the beneficial effect is the conversion of lactose into another substance.

16. The method of claim 15 wherein 70% or more of the lactose is converted.

17. The method of claim 15 wherein 90% or more of the lactose is converted.

18. The method of claim 15 wherein 95% or more of the lactose is converted.

19. The method of claim 15 wherein 99% or more of the lactose is converted.

20 20. The method of claim 13 wherein the coating is a sugar coating.

21. The method of claim 2 wherein the denaturing temperature is 180° F or higher.

22. The method of claim 14 wherein the composition is an enteral food.

23. The method of claim 2 wherein the device is a tablet.

24. The method of claim 2 wherein the device is an overlay.

25. A method for adding a lactose-converting active to a lactose-containing composition, and thereby converting at least some of the lactose in the lactose-containing composition to another substance, the method comprising the steps of:

5 (a) heating the lactose-containing composition to or above a temperature that would destroy or denature the active; and

(b) adding a device including the lactose-converting active to the lactose-containing composition, the device temporarily preventing at least some of the lactose-converting active from coming into direct contact with the lactose-containing composition, in order to enable at least some lactose-converting active to not be denatured and convert some of the lactose to another substance.

26. The method of claim 25 wherein the lactose converting substance is an enzyme.

27. The method of claim 25 wherein the device is a tablet.

28. The method of claim 27 wherein the tablet comprises an external coating.

15 29. The method of claim 27 wherein the tablet has an outer surface treated with gamma rays.

30. The method of claim 25 wherein the lactose-containing composition is heated to 180° F or above.

20 31. The method of claim 25 wherein the device is added to the composition while the composition is at or above the temperature that would denature or destroy the active.

32. The method of claim 25 further comprising the step of cooling the lactose-containing composition.

33. The method of claim 32 wherein the cooling step occurs after the structure or device is added.

34. The method of claim 32 wherein the cooling step occurs before the device is added.

5 35. The method of claim 25 wherein the lactose-containing composition is heated to or above the temperature that would destroy or denature the active after the device is added.

36. The method of claim 25 that includes the further step of placing the lactose-containing composition into a container.

10 37. The method of claim 36 wherein the device is added to the lactose-containing composition after the lactose-containing composition is placed in the container.

38. The method of claim 36 wherein the device is in the container prior to the lactose-containing composition being placed into the container.

39. The method of claim 36 further comprising the step of sealing the container after the device and the lactose-containing composition are added.

15 40. The method of claim 25 wherein the lactose-containing composition is an enteral food.

41. The method of claim 40 wherein the lactose-containing composition has a pH of 6.0 or less.

20 42. A device for imparting a beneficial effect to a composition, the device comprising an active, and a material covering or coating at least part of the active, the device for being used in a composition that is heated to or above a temperature that would denature the active, the device dissolving slowly enough in the composition to prevent at least some of the active from being denatured, thus enabling the active to impart a beneficial effect to the composition.

